

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

1. (Original) A gelatin substitution product, characterized in that it contains essentially a vegetable fat.
2. (Currently Amended) The gelatin substitution product of Claim 1, characterized in that the vegetable fat is comprised of at least 75% palmitic, stearic and oleic acids and comprises a maximum of 1% of lauric acid.
3. (Currently Amended) The substitution product according to Claim 1 [or 2], characterized in that it contains essentially cocoa butter.
4. (Currently Amended) The substitution product according to Claim 1, [2, or 3,] characterized in that it comprises in addition additives such as antioxidants, lecithins and/or other emulsifiers.
5. (Currently Amended) The substitution product according to ~~any one of the above claims~~ Claim 1, characterized in that it is 90-95% deodorized.
6. (Currently Amended) The substitution product according to ~~any one of the above Claims~~ Claim 1, characterized in that it is present in the form of a powder.
7. (Currently Amended) A method for incorporating a substitution product according to ~~any one of Claims 1 to 5~~ Claim 1, characterized in that said product is melted at a temperature of from 30 to 40°C prior to being incorporated into the culinary preparation.

8. (Currently Amended) [The] A method for incorporating a substitution product according to ~~any one of Claims 1 to 6~~ Claim 1, characterized in that said product is incorporated directly into the preparation when the latter is heated to a temperature greater than 60°C.
9. (Currently Amended) [The] A method of [incorporation] incorporating a substitution product according to ~~Claims 7 or 8~~ Claim 1, characterized in that said product is incorporated in a quantity equal to two to four times the quantity by weight of gelatin usually used in the culinary preparation.
10. (Currently Amended) [The] A method of incorporating a substitution product according to ~~any one of Claims 7 to 9~~ Claim 1, characterized in that the culinary preparation has a humidity of less than 70%.
11. (Currently Amended) ~~Utilization of a product according to any one of Claims 1 to 6 for~~ A method for producing culinary preparations, wherein said method comprises utilizing the product according to Claim 1.
12. (Currently Amended) ~~Utilization of a product according to any one of Claims 1 to 6~~ A method for producing confectionary preparations, wherein said method comprises utilizing the product according to Claim 1.